

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1. (currently amended): A fish processing method comprising
~~introducing-generating~~ a smoking material ~~into-from~~ a smoke generating device, into which no air is introduced from a cast portion for feeding the smoke material and smoke discharge path,
removing at least one unnecessary substance selected from the group consisting of soot and tar from the smoking material under a condition where air is interrupted or air is not introduced,
bringing, at a normal pressure or a pressurized condition, the smoking material into contact or into mixing contact by a mixer with at least one of water, a solution or a solution comprising at least one additive selected from the group consisting of an antioxidant, a pH adjuster and a condiment to dissolve a smoke dry component to form a smoking liquid , and
applying the smoking liquid to a fish to produce a smoke dried product.
2. (previously presented): The fish processing method as defined in claim 1, wherein a skinless cut fillet is dipped in the smoking liquid to thereby apply the smoking liquid to the fillet.
3. (previously presented): The fish processing method as defined in claim 1, wherein the smoking liquid is dispersed into fish meat through a blood vessel as a perfusate to thereby apply the smoking liquid to the fish meat.

4. (previously presented): The fish processing method as defined in claim 3, wherein after the smoking liquid is caused to pass through a filter to thereby remove a fine solid substance, the smoking liquid is used as a perfusate and dispersed into a fish meat to apply the smoking liquid to the fish meat.

5. (previously presented): The fish processing method as defined in claim 3, wherein the smoking component is dispersed into a meat of a large size fish under a round condition such as a tuna and a sword fish.

6. (previously presented): The fish processing method as defined in claim 4, wherein the smoking component is dispersed into a meat of a large size fish under a round condition such as a tuna and a sword fish.

7. (canceled).

8. (previously presented): The fish processing method as defined in any one of claims 3 to 6, wherein after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid is dispersed, as the perfusate to be fed thereafter, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

9. (previously presented): The fish processing method as defined in claim 7, wherein after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid is dispersed, as the perfusate to be fed thereafter, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

10. (previously presented): The fish processing method as defined in claim 8, wherein after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid containing a component in conformity with a purpose of anti-oxidation and taste improvement is dispersed, as a second perfusate, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

11. (previously presented): The fish processing method as defined in claim 9, wherein after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid containing a component in conformity with a purpose of anti-oxidation and taste improvement is dispersed, as a second perfusate, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

12. (previously presented): The fish processing method as defined in any one of claims 1 to 6, wherein the smoke dried product to which the smoking liquid is applied is frozen.

13. (previously presented): The fish processing method as defined in claim 7, wherein the smoke dried product to which the smoking liquid is applied is frozen.

14. (previously presented): The fish processing method as defined in claim 8, wherein the smoke dried product to which the smoking liquid is applied is frozen.

15. (previously presented): The fish processing method as defined in claim 9, wherein the smoke dried product to which the smoking liquid is applied is frozen.

16. (previously presented): The fish processing method as defined in claim 10, wherein the smoke dried product to which the smoking liquid is applied is frozen.

17. (previously presented): The fish processing method as defined in claim 11, wherein the smoke dried product to which the smoking liquid is applied is frozen.